

APPETIZERS



fricassee of escargot 17

large escargot and exotic mushroom, cep ragout, toasted georgia pecans, cabernet reduction

lump crab cake 19

pan fried with pommery creamy mustard sauce, topped with black sesame savoy cabbage slaw

gnocchi stroganoff 17

gorgonzola crusted petit filet of beef, sun dried tomato potato gnocchi, cognac cream pearl onion sauce, truffle sauce

wagyu beef + roasted beet carpaccio 15

parmigiano reggiano shavings, sunny side up quail egg, toasted capers

shrimp cocktail 16

fresh poached, chilled shrimp served with a choice of classic cocktail or grainy mustard remoulade

tuna tartare 19

hand diced and dressed with asian spices, soy wasabi, wonton crisps

THE venetian CHOP HOUSE

SOUPS + SALADS



lobster bisque 16

cream of lobster and sherry, baked with puff pastry

french onion soup gratinee 13

caramelized onions, croutons, gruyere, provolone cheese

traditional caesar 11

hearts of romaine, sourdough croutons, parmesan cheese, caesar dressing

local heirloom tomato + 14

buffalo mozzarella cheese salad

a bouquet of organic baby mixed greens, english cucumber, heirloom tomatoes, fresh buffalo mozzarella, aged balsamic, citron sea salt

cheese for two 24

artisan cheeses garnished with fresh fruit and berries

the wedge 13

iceberg lettuce, tomatoes, applewood smoked bacon, red and green onions, blue cheese dressing

boston bibb 12

layers of bibb lettuce and vine ripe tomatoes, chopped eggs, focaccia croutons, orange champagne dressing

charcuterie 28

thinly sliced cured meats, imported olives, assorted stuffed pepperdews, parmesan crostini

ENTREES



breast of chicken 29

spice crusted rotisserie

norwegian salmon 36

grilled or blackened, okinawa sweet potato puree, bok choy, sauce buerre blanc

bison short ribs 37

onion jam, natural jus

twin cold water lobster tail MRKT

herb butter

pork porterhouse 33

fresh herb crusted, pernod veloute

veal chop 41

porcini butter

twin lamb chops 38

lamb jus reduction

fresh daily catch MRKT

VENETIAN CUTS

premium black angus beef, hand selected and aged



5oz center cut filet mignon 35

12oz new york strip 35

8oz center cut filet mignon 41

16oz t-bone 38

12oz center cut filet mignon 59

14oz ribeye 40

BONE IN DRY AGED STEAKS

royalty burger 45

8oz dry aged, long island fois gras, butter poached maine lobster, sauce bernaïse, porcini mayo, on a toasted brioche bun

14oz ny strip 80

14oz center cut filet mignon 85

18oz ribeye 88

signature sauces 4 ea

bernaïse, hollandaise, horseradish cream, triple red wine demi, mushroom

oscar style any entree 9

SIDES



broccoli 8

steamed with hollandaise sauce

lyonnaise potatoes 10

sauteed onions

au gratin potatoes 10

white cheddar cream, parmesan panko crust

fresh asparagus 9

grilled or steamed

lobster mac+cheese 12

fino sherry cream

twice-baked potato 10

sour cream, bacon, butter, chive, sardo cheese

spinach 10

pernod scented cream

sauteed mushrooms 9

garlic butter and thyme

crab fried rice 14

scallion tips, toasted sesame oil